

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	INTERGRATED PEST MANAGEMENT	40	0	No	<p>RECORDS OF PESTICIDES BEING USED WERE NOT DOCUMENTED IN THE MANUAL.</p> <p>RECORDS OF PESTICIDES BEING USED WILL BE DOCUMENTED IN THE MANUAL</p>
2	INTEGRATED PEST MANAGEMENT	40	0	No	<p>DOCUMENTATION SHOULD BE PROVIDED IN THE IPM PLAN IDENTIFYING WHO IS RESPONSIBLE FOR THE INSPECTION OF INCOMING SHIPMENTS OF FOOD AND SUPPLIES.</p> <p>DOCUMENTATION OF DESIGNATED PERSONS FOR THE INSPECTION OF INCOMING SHIPMENTS OF FOOD AND SUPPLIES WILL BE IMPLEMENTED. HOTEL MANAGER IS THE DESIGNATED PERSON.</p>
3	MAIN GALLEY - GENERAL	25	1	No	<p>WIPING CLOTHS WERE STORED ON COUNTERS OR THE RIMS OF THE CLEANING BUCKETS BETWEEN USES.</p> <p>REMOVED ALL WIPING CLOTH FROM COUNTERS AND RIMS OF CLEANING BUCKETS, PLACED IN BUCKETS WITH SANITIZED WATER.</p>
4	PROVISIONS - DAIRY WALK-IN REFRIGERATOR	16	5	Yes	<p>THE VARIOUS COLD POTENTIALLY HAZARDOUS FOODS IN THIS WALK-IN, SUCH AS NUMEROUS CHEESES, READY -TO-EAT MEATS, AND SHELL EGGS HAD INTERNAL TEMPERATURES FROM 48-52 °F. THE TEMPERATURE LOG HAD AN ENTRY OF 5 °C FOR THIS UNIT AT 0730 TODAY.</p> <p>CHEESES, READY -TO-EAT MEATS, AND SHELL EGGS HAVE BEEN REMOVED AND BURNT WITH INCINERATOR. TEMPERATURE IN DAIRY WALK IN REFRIGERATOR WILL BE KEPT BELOW 41 °F.</p>
5	GALLEY - GENERAL	20	0	No	<p>ABOUT 1/2 OF THE THERMOMETERS USED BY INDIVIDUAL CHEFS FOR CHECKING FOOD TEMPERATURES WERE OUT OF CALIBRATION BY 4-5 °F.</p> <p>ALL THERMOMETERS HAVE BEEN CALIBRATED AND ADJUSTED TO 32 °F.</p>
6	PROVISIONS - MEAT WALK-IN	19	2	No	<p>ONE PACKAGE OF WRAPPED MEAT WAS ON THE DECK BENEATH THE STORAGE RACK. AN UNCOVERED BIN OF BLOODY BEEF WAS NESTED ON ANOTHER UNCOVERED BIN OF PACKAGED PORK. THE LOWER BIN HAD BLOOD NEARLY OVERFLOWING THE TOP EDGE.</p> <p>MEAT WAS REMOVED IMMEDIATELY AND BURNT OFF IN INCINERATOR. UNCOVERED BIN OF BLOOD WAS EMPTIED AND REMOVED FROM OTHER BIN. LOWER BIN BLOOD ALSO WAS TAKEN OUT.</p>
7	PROVISIONS BEVERAGE STORES	21	0	No	<p>DIFFICULT TO CLEAN TWINE AND CLOTH STRAPS WERE USED TO RESTRAIN BOXES OF BEVERAGES ON SHELVES.</p> <p>TWINE AND CLOTH STRAPS WERE REMOVED. PROFESSIONAL STEEL RUBBER COATED STRAPS HAVE BEEN ORDERED, REQUISITION NO HM 24/02.</p>
8	CREW GALLEY	31	0	Yes	<p>AN OPEN BOX OF COFFEE FILTERS WERE FOUND STORED IN AN UNDERCOUNTER LOCKER CONTAINING GARBAGE BAGS, DISHWASHER SOAP, A DIRTY DUST PAIL AND BRUSH.</p> <p>SEPERATED COFFEE FILTERS FROM NON-FOOD ITEMS. DUST PAIL AND BRUSH HAVE BEEN REMOVED FROM LOCKER.</p>
9	CREW GALLEY	19	2	No	<p>A NARROW NECK PLASTIC JUICE BOTTLE WAS RE-USED TO STORE A VINEGAR BASED FISH SAUCE PREPARED IN THE GALLEY AND STORED IN THE REACH-IN REFRIGERATOR.</p> <p>PLASTIC BOTTLE WAS REMOVED AND BURNT OFF IN INCINERATOR.</p>
10	LIDO PANTRY	21	0	No	<p>A BARE WOODEN BOX WAS USED TO STORE EXPRESSO TOOLS ON THE BEVERAGE COUNTER.</p> <p>WOODEN BOX HAS BEEN REMOVED-PLASTIC BOX HAS BEEN ORDERED, REQUISITION NO. HM 25/02.</p>
11	LIDO PANTRY	27	0	No	<p>THE TOP SURFACE OF THE ICE MACHINE WAS SOILED WITH A DIRT DEBRIS. A BOX OF DISPOSABLE GLOVES WAS STORED ON THE MACHINE TOP WITH GLOVES TOUCHING THE SURFACE.</p> <p>TOP OF SURFACE ICE MACHINE HAS BEEN CLEANED AND SANITIZED. DISPENSERS FOR DISPOSABLE GLOVES HAVE BEEN ORDERED, WALL MOUNTING, REQUISITION HM 26/02.</p>

12 LIDO BAR

21

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No

THE INTERIOR CABINET AND DOOR IN THE TECHNICAL CABINET BENEATH THE HANDWASH SINK WAS WATER SOAKED AND SOILED. REPAIR OR REPLACE THE CABINET INTERIOR WITH A DURABLE, NON-ABSORBENT MATERIAL.

INTERIOR CABINET AND DOOR WILL BE REFINISHED WITH A NON-ABSORBENT FINISH.

13 COMMENT

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No

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE] .